	11		Departme Di	nt of Publ	ic Hea	alth a	nd S	ocial S	ervices	
			Food Est							of 스
NSPECT	TON RSN TYP	GRADE	INSPECTION	DATE			MEN	TNAME.		
Regular	\ \ \	16	512	1 8	PA	-MS	1	MARK	ET	
ollow-up		1.0	TIME IN	TIME OUT		MIT HO			D 144 101	
Complain	it 🗸	RATING	2:00 PM 0	4:00	161	AM	S	AVECO	OUTLET INLORPORAT	ED
nvestigat	tion	BI	SANITARY PERI	VIT NO.	HI I 71 -4	A I II IIN I	/ ACC	Deci		
Other:		7 11	+000004	27	W	1157	111	RON	D YIGO GUAM	
E	STABLISHM	ENT TYPE	AREA T	LEPHONE	No. o	f Risk F	acto	r/intervent	ion Violations 2 RISK 0	ATEGOR
RE	ETAIL		100	3-5966						2
		ODBORNEII	I NESS DISE	EACTO	PC	AMD	DII	BIICI	EALTH INTERVENTIONS	
-	- 10	Circle designate	d compliance /IN OUT	N/O N/A) for a	each our	nharad ii	PU	Mark "Y" in	appropriate box for COS and/or R.	-
IN = In c	compliance O	UT = Not in compliance	N/O = Not observed	N/A = Not and	licable	COS = (Correc	ted on-site		emerit poin
	ance Status			COS R				ice Status		SRP
		Superv	vision				-	Service and the service and th	tentially Hazardous Food (TCS Food)	
1 (N)	оит	Person in charge pre			T 6				Proper cooking time and temperatures	
9		knowledge, and perfe	CONTRACTOR OF THE PARTY OF THE		T,				Proper reheating procedures for hot holding	
	_	Employee			0.000				Proper cooling time and temperatures	
_	QUT)	Management awaren			6				Proper hat holding temperatures	
3 (IN	рит		ing, restriction & exclusion	on	6			UT N/A	Proper cold holding temperatures	
-		Good Hygien			_	21	UNIO	UT N/A N/C	Proper date marking and disposition	
4 (IN)	OUT N/A N/O	tobacco use	g, drinking, beteinut, or	1 1	6	1783			Consumer Advisory	
5 IN	OUT N/A N/O		ves noce and mouth	+	6	-				T 7
		Preventing Contam			10	22	IN O	LT (N/A)	Consumer Advisory provided for raw or	
3 (IN)	OUT N/A N/O	The second secon			16	~~			undercooked foods	
- 24	-	No hara hand contac	t with ready-to-eat foods	or	-				Highly Susceptible Populations	
7 (N)	OUT NA NO	The second secon	nethod property followed		6			-0	Pasteurized foods used: prohibited foods not	T
3 IN (OUT	Adequate handwashi	ing facilities supplied &		6	23	IN O	UT (N/A)	offered	
	<u></u>	accessible							Chemical	
_		Approved			1000	24	IN O	JTNA	Food additives: approved and properly used	TI
(N)		Food obtained from a			6					
O IN					6	25(ID NI	л	Toxic substances properly identified, stored,	
1(IN)	олт		on, safe, and unadulteral	ted	6	110	2		used	
2 IN	OUT (WA) N/O	parasite destruction	ailable: shellstock tags,		6	200		Cor	nformance with Approved Procedures	
		Protection from	Contamination		\perp	26	IN OI	TU VI	Compliance with variance, specialized process, and HACCP plan	
3(lin) c	OUT N/A	Food separated and	and the second s	TI	16	-				
14 IN OUT N/A Food contact surfaces, cleaned & sanitized				6				re improper practices or procedures identified as the		
5 IN X	CUT	Proper disposition of	returned, previously		6				buting factors of foodborne illness or injury. Public I re control measures to prevent foodborne illness or i	
- a			d, and unsafe food	-		-				прогу.
~	-	Iserved, reconditioned	(4)	OOD RE						
~					the intro	duction of			micale and physical phiests ista foods	
	-	Good Retail Practices	s are preventative measi	ures to control t	coe.	-0	of path	logens, che	inicals, and physical objects into loods.	
Mar	rk "X" in box: If	Good Retail Practices	s are preventative measi	OS and/or R.	COS:	-Correct	ed on	site during	inspection R =Repeat violation PTS =Dement	
Mar	-	Good Retail Practices numbered item is not in	s are preventative measu n compliance and/or if C	OS and/or R.	COS:	Com	ed on	site during	Inspection R =Repeat violation PTS =Dement	points S R P
Mar	rk "X" in box: If	Good Retail Practices	s are preventative measu n compliance and/or if C and Water	OS and/or R.	COS:	Com	ed on plian	site during ce Status	nspection R =Repeat violation PTS =Dement CO Proper Use of Utensils	
Mar emplia	rk "X" in box; if ince Status	Good Retail Practices numbered item is not in Safe Food a leggs used where requ	s are preventative meas n compliance and/or if C and Water aired	OS and/or R.	PTS	Com 40	ed on plian	site during ce Status In-use uten	Proper Use of Utensils sits: properly stored	S R P
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					Ith and Social Services nmental Health				
					t Inspection Report	Page 2	_ of		
	IMENT NAME			LOCAT	TION (Address)				
	PALMS MARKET				WUSSTIG ROAD, YIGO				
	INSPECTION DATE SANITARY PERMIT NO.			PERMIT HOLDER GUAM SAVECO OUTLET, INC.					
Toron 1	3. 3. 4. 4. 4. 1.				BSERVATIONS	- What extracted			
	Item/Location		Temperature	(° F)	Item/Location	Тетре	erature (° F)		
	TUNA / CHILL	ER OPEN CHILLER	40.5 46.0						
IZAW .	SHELL EGGS /	UPEN CHILLER	76.0						
ITEM NO.	A THE WAY	OBSERVA	TIONS AN	ID CO	DRRECTIVE ACTIONS		CORRECT		
Violation	e cited in this rene			700	ne frames indicated, or as sta	ated in Sections 9.4	BY DATE		
VIOIALION	s cited in this rept				am Food Code.	neu III Sections 0-4	os. I i anu		
	A REGULAR	INSPECTION	1 WAS C	COND	UCTED BASED ON	A COMPLAINT	-		
	171				FLOWING OF TRAS				
	"FILTHY" PAI	RKING LOT	AT THI	e e	STABLISHMENT. NO	EVIDENCE			
					WAS OBSERVED D				
	TIME OF	NSPECTION	1. A	PEC	SULAR INSPECTION	1 W45			
	CONDUCTE	> .							
	THE FOLLOW	NING VIOL	2 MOITH.	WE	RE OBSERVED:				
2	NO EMPLO	YEE HEALT	+ POLIC	Y P	ROVIDED. WILL BE IN PLACE TING REQUIREMEN		5/12/1		
	AN EMPLOY	EE HEALTH	Pouc	। ऽ	WILL BE IN PLACE	TO ENSURE			
	I			POR	TING REQUIREMEN	TS FOR			
	SICK FOOD	HANDLERS.							
0									
8	NO HOI W	NATIER PROV	IIDED F	<u> </u>	HANDWASH SINK	IN KESTE	5/12/12		
	HANDWASH	LINOUT OF	PPOVI	DED	TO PROMOTE PR	DPER	7/15/18		
	HANDWASH	HYGIENE							
									
					precised by the date specified by the Deparesult of any notice or inspection findings		_		
submitted to t	e suspension of the Sanital he Director within the peri- irge (Print and Sign)	-	- * *			· · · · · · · · · · · · · · · · · · ·	ig indst 00		
ŀ	Tyo Suk	Jung_	ā	*	i L	Date:	18		
DEH Inspector	(Afint and Sign)	01/1/1	/ T.		112U EPHO1	Date: 5 2	2		
_:-	08.27.15		ite: DPHSS/DEH		v: Food Establishment				
		/							

	Department of Public Health and Social Services Division of Environmental Health					
100		3 of 3				
ESTABLISH	MENT NAME LOCATION (Address)					
1	AS MARKET WUSSTIG RD. YIGO					
	PECTION DATE SANITARY PERMIT NO. PERMIT HOLDER 12/18/170000927 GUAM SAVECO OUTLET, INC.					
ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE				
Violation	s cited in this report must be corrected within the time frames indicated, or as stated in Sections 8- 8-406.11 of the Guam Food Code.	405.11 and				
33	NO FOOD (STEM TYPE) THERMOMETER PROVIDED.					
	A FOOD THERMOMETER SHALL BE PROVIDED TO FACILITATE					
	MONITORING OF INTERNAL TEMPERATURES OF FOOD.					
(1/)	Back to the second seco	6/2/19				
44	BARE WOOD CONTACT SURFACES OBSERVED IN STORAGE ROOM.	6/2/10				
	ALL FOOD & NON-FOOD CONTACT SURFACES SHALL BE					
	SMOOTH, EASILY CLEANABLE & NON ABSORBENT TO PREVENT					
	THE GROWTH OF BACTERIA.					
46	INSIDE SUPFACES SHELVES OF CHILLERS & FREEZERS	16/2/18				
	OBSERVED WITH DARK STAINS & DEBRIS.					
	NON-FOOD CONTACT SURFACES STYLL BE KEPT CLEAN TO					
	PREVENT CROSS-CONTAMINATION.					
52	ACCUMULATION OF DIRT & DEBRIS OBSERVED UNDER	6/2/18				
32		12/10				
	BEER CHILLERS. UNNECESSARY ARTICLE (KAYAK) IN STORAGE FOOM.					
	PHYSICAL FACILITIES SHALL BE MAINTHINED CLEAN TO					
	PREVENT THE ATTRACTION OF UNWANTED PESTS.					
	The property of displaced bests.					
	"A" PLACAPD REMOVED.					
	"B" PLACARD # 0/014 ISSUED.					
	PHOTOS TAKEN.					
	PC BAERD ON THE ABOVE.					
	THE PROVE					
the immediate	nspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply a suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing the second of th	nay result in ng must be				
	re Director within the period of time established in the notice for corrections. Type (Print and Sign) Date:	02/12				
DEH Inspector	GARCIA EPHO I MI. T. SHIMIZU EPHO I 5/2	112				
Rev:	: 08.27.15 White: DPHSS/DEH Yellow: Food Establishment	10				